



# The Weekly Weeder

A weekly publication for CSA members

**JUNE 25, 2008—BOX #3**

[WWW.RIDGELANDHARVEST.COM](http://WWW.RIDGELANDHARVEST.COM)

## Box Contents & Tips

**Cilantro: All Shares-** We suggest freezing any extra using this simple method: coarsely chop, pack into ice cube trays, drizzle water into cubes, place into freezer. After frozen remove the cilantro cubes from tray and store in a freezer bag.

**Garlic Scapes: All Shares**

**Kohlrabi: All Shares-** Delicious raw or cooked. Trim leaves and store separately. If the leaves are in good shape—firm and green—they can be cooked but will need to be used within a couple of days. Peel the outer skin with a paring knife. Slice, dice, or grate, and add to salads. Use on raw vegetable platters or serve with a creamy dip.

**Red Radishes: Full Shares only**

**Baby Turnips: All Shares**

**Sugar Snap Peas: All Shares-** Eat the whole thing— a wonderful sweet crunch. Store in the plastic bag

**Lettuce: Green Leaf— Full Shares only**  
**Magenta— All Shares**  
**Winter Density— All Shares**

## Coming Soon...

More Sugar Snap Peas, Kohlrabi, and Lettuce. Swiss Chard, parsley



Crisp and juicy radishes ripe for the picking

## News from the Farm

The farm is usually a pretty busy place this time of year, but the last week was particularly busy. Much of our energy was devoted towards getting caught up on field planting. Cate and I with Paul in his favorite place-the backpack- spent the evenings direct seeding sweet corn, green beans, edemome, rutabaga, storage turnips and the second plantings of carrots, cilantro, beets and radishes. Thursday and Friday our amazing crew stayed late to help get transplants in the ground. It is a welcome relief to empty the cold frames just in time to be filled with new plants. We will be moving our fall kales out to harden off for a few weeks before being transplanted.

Now that we have caught up on planting, I will begin the process putting up a “high tunnel” or greenhouse that will allow us to extend our growing season both in the spring and fall. This is a 42x98 greenhouse that will be used for in-ground production. Whereas our current greenhouse is used only for growing our transplants. We are excited for the challenge and diversity this new greenhouse will add to our CSA boxes in the spring and fall.

The next couple of nights, we will be working late in the greenhouse to singulate lettuces, and broccoli. We also have to start our first micro greens. This is a new area of greenhouse production and I am sure that we will have much to learn. Because we missed two plantings of several crops our availability will be limited in a couple of weeks. So we hope that the addition of micro greens will help to fill the void. It will also be a crop that we will be able to grow into the late winter to extend our season.

The next months are going to be interesting— full of new things to learn and do. What I like most about farming is that there is constant change and challenges— always something new to learn, to test and to experiment. And even if it is something that I have done countless times before, nature has a way of significantly changing the variables to make it a whole new experiment.

As much as I like to experiment in growing your food I hope that you enjoy experimenting with cooking and eating it. If you have a recipe that you enjoy, please share it with us— perhaps we will put it in our newsletter for other members to try.

Thanks again for all your support

Mat

## **KOHLRABI & APPLE SLAW with CREAMY COLESLAW DRESSING** From a [Veggie Venture](#)

1/4 cup cream  
1 tablespoon fresh lemon juice  
1/2 tablespoon good mustard  
1/2 teaspoon sugar  
Salt & pepper to taste - go easy here  
Fresh mint, chopped  
1 pound fresh kohlrabi, trimmed, peeled, grated or cut into batons with a Benriner  
2 apples, peeled, grated to cut into batons (try to keep equivalent volumes of kohlrabi:apple)

Whisk cream into light pillows - this takes a minute or so, no need to get out a mixer. Stir in remaining dressing ingredients, the kohlrabi and apple. Serve immediately.

## **Baby Turnip and Sugar Snap Peas** From [stephancooks.com](#)

1 bunch baby turnips  
1 C sugar snap peas, strings and stems removed  
2 T bread crumbs  
2 T butter  
1 T lemon zest, minced, plus some whole strands for garnish  
3 T scallions, chopped  
2 T cilantro, minced  
salt, hot sauce to taste

Wash the turnips, trim and cut them in half (peeling not necessary). Blanch about 3 minutes in rapidly boiling salted water, then remove to a colander to drain and cool. Blanch the peas about 2 minutes, then drain. In a skillet, melt the butter and toss the turnips and peas over medium-high heat for a minute or two. Add the bread crumbs, scallions and cilantro and toss a minute or two more to brown the crumbs. Season to taste with salt and hot sauce.

## **Garlic Scape Pesto**

1/2 pound garlic scapes  
1/2cup grated parmesan cheese  
Olive oil (about 1/4 to 1/2 cup)  
Pine nuts if available

Chop the garlic scapes into 3 inch lengths. Put it into a food processor and process until pureed. Add the parmesan and pine nuts and process until smooth. Slowly add the olive oil as the food processor runs and continue until all the oil is combined into the garlic. Store in an air-tight jar in the refrigerator.

## **Reminders:**

Please be sure to find and take only your box. There have been a few people taking the wrong box., which causes everyone headaches. Also if you have someone else picking up your box make sure they completely know and understand how to pick up the box. You can download this information from the newsletters page on our website.

We only print one copy of the newsletter for each box if you need additional newsletters they can be downloaded from our website.

Make sure that our emails are not getting caught in your spam filter.



Pigs on Pasture